folk

Welcome

Coffee turns into wine, mornings turn into nights.
Strangers turn into community. These are the Folk of St. James

Gather around. Stay a while.

We cook with what's fresh, local and in season, sourcing free-range chicken, responsibly sourced seafood and traceable beef. We work with people we believe in. We like to keep things simple, honest and good.

Allergens
The food prepared in our kitchen may, despite our best efforts, and the care of our staff, contain traces of allergens, including but not limited to nuts, soy, gluten, fish and dairy. We are therefore unable to safely cater for serious food allergies.

(Ve) Vegan (V) Vegetarian (GF) Gluten free

A 12.5% service charge applies to tables of 10 or more. No takeaway orders for sit-down purposes.
Corkage: R70 per bottle. Maximum 2 bottles per 4 guests, and no more than 4 bottles per table.

For the safety of our patrons and staff, we are cashless.

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Aperitivo

Bread & Butter (V) R55
Wood-fired deep dish focaccia with pink butter

Usana Biltong R75
80 g free-range beef biltong

Hummus (Ve) R60
Creamy hummus, roast red peppers, olive oil & fragrant dukkah sprinkle with wood-fired pita bread

Marinated Olives (Ve) R48
Marinated Tulbagh Calamata olives

Roasted Nuts (Ve) R68
Italian-style roasted nuts with salt, pepper & olive oil

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Small Plates

Wood-Fired Queen Prawns R165
Six queen prawns, wood-fired in garlic-ginger butter

Dusted Patagonian Calamari R149
Golden dusted calamari, soy-sesame sauce, garlic-coriander aioli & crunchy noodles

Greek Plate R135
Lamb koftas, cool cumin yoghurt, tahini drizzle & wood fired pita

Camembert & Preserved Green Figs (V) R135
Whole Dalewood camembert, wood-fired with caramelised onion, preserved figs & deep-dish focaccia

West Coast Mussels R110
Creamy white wine sauce with deep-dish focaccia

Mozzarella Arancini (V) R105
Golden risotto balls with melting mozzarella, red pepper pesto & chilli aioli

Bobotie Spring Rolls R115
A Cape Malay favourite served with creamy banana aioli

Chook Kebabs (GF) R105
Flame-grilled peri-peri chicken skewers, garlic & lemon

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Small Plates

Wood-Fired Artichoke Gratin (V) R135
Artichokes baked in cream, Parmesan & crisp breadcrumbs

Chicken Livers R125
Free-range chicken livers in our spicy secret sauce, served with deep dish focaccia

Punk Rock Chicken Wings R130
Free-range wings in a bold, spicy Korean BBQ sauce

Cauli Taco (Ve) R110
Home-pickled cauliflower, red pepper hummus, grilled brinjal, charred corn, chilli flakes, red cabbage, tahini dressing & jalapeños

Mexican Beef Shin Taco R110
Soft corn taco with slow-roasted beef shin, refried beans, guacamole, sour cream, pickled jalapeños & toasted corn

Tex Mex Nachos
Corn nachos layered with grilled cheese, toasted corn, tomato salsa, guacamole, sour cream & pickled jalapeños
Plain (V) R98 I BBQ pulled pork or chicken R129
Refried beans (V) R125

Vegan Nachos (Ve) R110
Corn nachos layered with grilled vegan béchamel, toasted corn, tomato salsa, guacamole, refried beans & pickled jalapeños.

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Mains

Beef Steak
250 g Fillet R310 I 300 g Rump R265
Served with hand-cut chips
Creamy green peppercorn or mushroom sauce +R55
Roast mixed veg (Ve) R75 I Summer salad (Ve) R65

Pork Belly R265
Crisp crackling, baby carrots, green beans, baby hasselback potatoes & rich jus

Summer Risotto
Arborio rice slowly cooked with white wine & Parmesan, finished with your choice of:
Salmon, caper & pistachio R225
Mushroom & truffle R195 (V)

Moroccan Chicken Curry R235
Free-range chicken , earthy Moroccan coconut cream curry sauce served with cumin rice & apricot-sultana atchar. Medium heat

Chicken Milanese R185
Chicken in a crisp Parmesan-breadcrumb crust, topped with Italian salad & served with charred lemon

Calamari and Chips R195
Golden dusted calamari, garlic-coriander aioli, hand-cut chips & summer side salad

Good Ol' Fish and Chips R175
Fresh hake, crisp tempura-battered or grilled, with garlic-coriander aioli, hand-cut chips & summer side salad

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Salads

Tuna Poke Bowl R165
Basil, lime & chilli tuna ceviche, pickled ginger, jasmine rice, chargrilled corn, avo, pickled cauli, edamame, nori, toasted almonds, spring onion, sesame & soy-sesame sauce

Warm Halloumi Salad (V) R170
Golden fried halloumi, roasted baby tomatoes, mushrooms & mixed veg, with wood-fired garlic-herb pita & blistered red pepper pesto

Harvest Salad (Ve) R145
Crisp lettuce, charred corn, cucumber, carrot, peas, cherry tomatoes, peppers, pickled red onion & artichokes, finished with toasted seeds & nuts
Extras: Bacon R45 I Avocado R30 I Feta R30
Chicken R55 I Smoked trout R75

Folk Caesar Salad R130
Cos lettuce in creamy anchovy dressing, croutons, crispy bacon, golden fried feta & shaved Parmesan
Add grilled free-range chicken R55

SIDES
Roast mixed veg with olive oil & thyme (Ve) R75
Hand-cut chips & roasted garlic aioli (V) R55
Summer salad (Ve) R65

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Foldovers

Freshly baked in the pizza oven, folded & generously filled

Slow-Roasted Lamb R265
Creamy hummus, salsa, fresh rocket, balsamic glaze, herb oil & minted yoghurt

Peri-Peri Chicken R165
Free-range peri-peri fillet, tomato, shredded lettuce, peri-peri mayo & fresh red onion

BBQ Pulled Pork R165
Pulled pork, jelepino lime alio, fresh salsa & rocket

Beetroot Falafel (Ve) R165
Chickpea falafel's creamy hummus, salsa, fresh rocket, mushrooms & sliced avo

Chicken Mayo R145
Free-range chicken mayo, red onion & crisp lettuce

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Burgers

Black & Blue Steak Roll R230
Blackened 120 g sirloin, cremazola cheese, lettuce, grilled tomato, fried red onions & hand-cut chips

American Dreams Burger R195
Two BBQ-basted beef patties, garlic-herb mayo, crisp lettuce, pickles, cheddar, bacon & onion marmalade. Hand-cut chips

Chicken Crunch Burger R165
Golden paprika-crumbed chicken, chilli mayo, crisp lettuce, pickles & slaw. Hand-cut chips

Double Smash Burger R165
Two BBQ-basted beef patties, garlic-herb mayo, crisp lettuce, pickles & cheddar. Hand-cut chips

Root Burger (Ve) R165
Beetroot-chickpea patty, vegan mayo, crisp lettuce, pickles, smashed avo & onion flakes. Hand-cut chips
Add vegan mozzarella or feta +R35

Lil Smash Burger R140
One BBQ-basted beef patty, garlic-herb mayo, crisp lettuce, pickles & cheddar. Hand-cut chips

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Signature Pizzas

	20 cm	28 cm
St James Prosciutto, artichokes, Parmesan & chilli	R165	R215
Bald Eagle Chorizo, creamy feta, onion & avo	R155	R205
Holy Guacamole Chorizo, pickled jalapeño, hot honey, guacamole & fior di latte	R150	R195
Aces and Spades Salami, capers, cremazola blue cheese, chilli & garlic	R150	R195
Anchorman Anchovies, artichokes, capers, roasted garlic, Italian parsley & lemon zest. No tomato base	R145	R190
Bob's Your Uncle Tomato, bobotie-spiced beef, caramelised onion, mozzarella, apricot achar & coriander	R140	R185
Throw Back Pulled BBQ pork belly & charred pineapple	R140	R185
Madam Bozza Salami, avo, creamy feta & fresh rocket	R140	R185
Truff Huff Puff (V) Black mushrooms, fragrant truffle oil & fior di latte	R140	R185

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Classic Pizzas

	20 cm	28 cm
Quattro Stagioni Mushrooms, ham, artichokes & olives	R135	R175
Mexicana Bolognese mince, chilli & red onion	R135	R175
Pepperoni Generously topped with pepperoni!	R130	R170
Mamma Mia (V) Capers & olives, artichokes & Parmesan	R130	R165
Little lorry BIG LORRY Bacon, feta & fresh basil	R125	R165
Hawaiian Pineapple & gypsy ham	R125	R160
Hero (V) Feta, spinach, onions & mushrooms	R120	R155
Napolese Margherita (V) Napolitano tomato, fior di latte & basil	R95	R135

EXTRAS

R25 · Spinach, spring onion, red onion, tomato, capers, pineapple, banana, red pepper, olives

R35 · Vegan mozzarella, mozzarella, cheddar, mushrooms, avo, feta

R45 · Artichokes, anchovies, bacon, gypsy ham, camembert, salami

Gluten free base +R35 • Vegan mozzarella +R35

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Dessert

Waffles R105
Crisp waffles with butterscotch sauce & vanilla ice cream

Brownie & Ice Cream R85
Warm, sticky double-choc nut brownie, ice cream & honey-nut crumble

Affogato R75
Ice cream, espresso, pistachio caramel praline & chocolate sauce

CAKES · Subject to availability

Carrot Cake R75
Cream cheese & butter icing

Cheesecake Plain R75 / Assorted flavours SQ
Ask your waitron for today's selection

Lemon Meringue R65
Zesty lemon curd beneath soft meringue peaks

Assorted Sponges SQ
Ask your waitron for today's selection

DESSERT DRINKS

Irish Coffee R85
Jameson's Irish whisky or Kahlua, black coffee & thick cream

Dom Pedro R85
Amarula, Frangelico, Kahlua or Southern Comfort, blended with soft-serve ice cream

More at folk

Gather around. Stay a while.

The playlist

The pics

The fans

VENUE HIRE
A beautiful space for special events, weddings, birthdays and functions. Our dedicated team will plan your event with you to ensure it goes off without a hitch.

All catering is done in-house. Platters or à la carte set menus are available. We also make beautiful bespoke cakes for all occasions.

Contact us for information and availability:
info@folkcoffee.co.za
www.folkcafe.co.za

JOIN OUR LOYALTY PROGRAMME
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Ask your waiter how!